## CLAIMS

We claim:

1. A method of making a hop flavored beverage from a fermentable growth media comprising the steps of:

adding to the media, prior to bio-conversion, an extract of hop solids as the sole hopping material; and

bio-converting the media to form the hop flavored beverage, wherein the hop solids have no more than .5% w/w alpha acids.

- 2. The method of claim 1, wherein the hop solids are the residue of a  ${\rm CO_2}$  extraction of hops.
- 3. The method of claim 1, wherein the hop solids are extracted with a polar solvent.
- 4. The method of claim 3, wherein the polar solvent is selected so that it extracts essentially no dry hop flavor components from the hop solids.
- 5. The method of claim 3, wherein the polar solvent is selected from the group consisting of water, ethanol, isopropanol, methanol, dichloromethane, trichloromethane, n-butanol, ethyl acetate, ethylene dichloride, and trichloroethylene.

- 6. The method of claim 5, wherein the polar solvent is ethanol.
- 7. The method of claim 5, wherein the polar solvent is water.
- 8. A kettle hop flavored beer having enhanced light stability in a clear or green glass bottle which is prepared by the method of claim 1.
- 9. A hop flavored beverage prepared by the method of claim 1.
- 10. A hop flavored beverage prepared by the method claim 4.
- 11. A hop flavored beverage prepared by the method of claim 6.
- 12. A hop flavored beverage prepared by the method of claim 7.

13. A hop flavored beverage prepared by adding to a fermentable growth media, prior to bio-conversion, an extract of hop solids as the sole hopping material, wherein the hop solids have no more than .5% w/w alpha acids.

14. An improvement in the brewing method for making a hop flavored beverage which comprises adding to a fermentable growth media, prior to bio-conversion, an extract of hop solids as the sole hopping material, wherein the hop solids have no more than .5% w/w alpha acids.

- 15. A hop flavoring agent for beverages consisting essentially of an extract of hop solids, wherein the hop solids have no more than .5% w/w alpha acids.
- 16. The hop flavoring agent of claim 15, wherein the hop flavoring agent comprises a polar solvent extract of hop solids.

- 17. The method of making a hop flavored beverage from a fermentable growth media comprising steps of:

  bio-converting the media; and adding to the converted media a fermented water
- 5 extract of hop solids as the sole hopping material, wherein the hop solids have no more than .5% w/w alpha acids.
  - 18. A hop flavored beverage prepared by the method of claim 17.

19. A hop flavored beverage prepared by adding to a bio-converted fermentable growth media a fermented water extract of hop solids as the sole hopping material, wherein the hop solids have no more than .5% w/w alpha acids.

acids.

20. An improvement in the brewing method for making a hop flavored beverage which comprises adding to a bioconverted fermentable growth media a fermented water extract of hop solids as the sole hopping material,

5 wherein the hop solids have no more than .5% w/w alpha

21. A hop flavoring agent for beverages consisting essentially of a fermented water extract of hop solids, wherein the hop solids have no more than .5% w/w alpha acids.